



North American Craft Saké Makers

Outside of Japan, these saké makers are inspired by tradition, but forge a path of their own.

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Greg Lorenz, SakéOne, Forest Grove, Oregon

At SakéOne, the first American-operated saké brewery in the United States, the techniques employed are thoroughly Japanese, but the brews are crafted for an international palate.

“Our saké accommodates a wide range of flavor expressions—everything from Japanese sushi and rice to American burgers and fries,” says saké master Greg Lorenz.

A scientist who specialized in plant tissue culturing for food products (specifically blue-green algae), Lorenz honed his skills under the mentorship of Japanese saké masters. Although he relies entirely on Japanese equipment, his saké, crafted from California-grown rice and local Oregon water, ranges from traditional Japanese styles to a contemporary line of fruit-infused flavors.

Originally established in 1992 as a partnership with Momokawa, a centuries-old brewery in Aomori, Japan, SakéOne is now the leading producer of ginjo, or premium-grade saké, in the United States. Highlights include his elegant and complex Momokawa Organic Junmai Ginjo and Momokawa Organic Nigori.



Greg Lorenz